

Happy Hour

MONDAY TO FRIDAY · 3 TO 6PM

COCKTAILS \$6

Apricot Old Fashioned

Bourbon infused with apricot, Orange and Angostura bitters, Turbinado

Sparkler

Cocchi Americano, Dolin blanc, Bubbles, Grapefruit zest

Blood orange Frozen Margarita

Reposado tequila, Lime, Agave, Blood Orange, Orange Liquor

*frozen
cocktails*

Lavender Lemonade

New Amsterdam gin, Lemon, Lavender

WINE \$6

Red · White · Sparkling · Rosé

DRAFT BEER \$5

Karbach: Crawford Bock, German Bock 4.2%

Twisted X, Primo Pilsner. German Pilsner 4.2%

TX Leaguer, 2 Hopper, IPA 6.4%

Karbach: Hopadillo, IPA 6.6%

BARTENDER'S PICK \$7

City Walk Cosmo

BITES

HTown Hot Chicken & Waffles \$7
crispy chicken thighs, coleslaw,
spicy honey maple

Smoked Ribs \$7
smoked baby backs, sweet & spicy glaze,
charred jalapeño

SW Salmon Cakes \$7
sweet corn relish, sundried chile
aioli, micro cilantro

Smoked Chicken Nachos \$6
tortilla chips, guajillo smoked chicken,
queso blanco, chunky guacamole, sour
cream, green onion

Devil's Backbone \$6
(3) deviled eggs, pork chicharrón,
cholula hot sauce

BBQ Brisket Firecrackers \$7
smoked brisket, cream cheese,
applewood bacon, stuffed jalapeños

G.F.D \$5
Golden...Fried...Delicious
buttermilk onions, jalapeños,
dill pickles, jalapeño ranch

Black Bean Hummus \$7
black bean puree, garlic, cumin,
olive oil, toasted lavash

State Fare
KITCHEN & BAR